



Two courses £21
Three courses £26



Starters

Parsnip and apple soup with crusty homemade bread (V)

Smoked salmon mousse, cucumber and crème fraîche, honey and lime dressing

Wild mushroom puff pastry tart, Brie bon bons, cranberry sauce, shaved chestnuts (V)

Chicken and date terrine, onion marmalade, sourdough croutes

Mains

Oldfields Orchard Cider soaked roast turkey, goose fat roast potatoes, pigs in blankets, sage and onion stuffing, seasonal vegetables, traditional gravy and homemade cranberry sauce

8oz sirloin steak, garlic butter, Portobello mushroom, confit tomato and triple cooked chips
(£5.00 supplement)

Pan seared fillet of Gilt head bream, clams, crayfish, white wine and dill cream sauce with Parmentier potatoes

Festive Weston Burger: pork, sage and chestnut burger, Mr Moyden's Wrekin Blue cheese triple cooked chips and winter slaw

Braised blade of beef, dauphinoise potatoes, parsnip puree, caraway buttered carrots, rich beef jus

Roast butternut squash, stuffed with green lentils, cranberries, pistachio and pine nuts, parmesan and sage cream sauce (V)

Desserts

Classic Christmas pudding with preserved clementine, warm brandy sauce and almond shortbread

Baked Alaska: Christmas pudding ice cream, mace scented meringue, spiced winter fruit compote

Christmas Trifle: Panetonne soaked in Kirsch and sparkling wine, winter berry jelly, vanilla custard, chocolate mousse, Chantilly cream and toasted hazlenuts

Homemade ice creams and sorbets

Granary Deli cheeseboard: Mr Moyden's Wrekin Blue, Wrekin White, Smoked Newport and Bath Soft Cheese, grapes, celery, Walled Garden fruit chutney and crisp fruit toast
(£3.50 supplement)

Tea, coffee and mince pies

Should you require allergen advice on any of our dishes please ask a member of the team for a copy of our allergen menu

Follow us on:    weston-park.com

Weston Park is owned by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity goes towards preserving and maintaining this beautiful estate. Cockerel Crayon and Ink by Penelope Timmis now in the Weston Park Foundation art collection. All prices include VAT at the current rate. (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.